

2024 Harvest Intern - Bryn Mawr

Job Description:

Are you eager to dive into the vibrant world of wine? Oregon stands as one of the top destinations for wine production today, and we're thrilled to offer you a chance to be a part of it. Bryn Mawr, a premium wine producer situated in Oregon's picturesque Eola-Amity Hills AVA, invites you to apply for a unique opportunity during the 2024 harvest season.

Ensuring sustainability is our top priority. We place great emphasis on fostering biodiversity and upholding environmental stewardship. Our farming practices revolve around sustainability, including our dedication to maintaining a glyphosate-free, no-till system, all in pursuit of nurturing a flourishing ecosystem. As a harvest intern at Bryn Mawr, you'll be an integral part of our close-knit team. From the vineyard to the cellar, you'll work alongside seasoned professionals in our newly constructed, sunlit winery, offering awe-inspiring panoramic views. This hands-on opportunity will empower you to contribute to every aspect of the winemaking process, expanding your knowledge and skills along the way.

Under the guidance of Rachel Rose, our winemaker and vineyard director, Bryn Mawr harmonizes tradition with innovation to craft extraordinary and forward-thinking wines. Rachel's background in molecular biology infuses our winemaking approach with a blend of modern techniques and time-honored traditions. While Pinot Noir and Chardonnay take center stage, you'll also have the opportunity to explore new varietals and methods through our experimental and limited-production wine program.

If you're passionate about wine and eager to gain hands-on experience in a dynamic and innovative environment, we encourage you to apply for the 2024 harvest season at Bryn Mawr. Join us and become part of something truly extraordinary. Apply now and embark on an enriching journey in the world of winemaking!

APPROXIMATE TIMELINE & HOURS!

8-12 weeks in duration

Late August- Late November (TBD)

25-72 hours/ per week

TASKS

Cleaning and sanitation

Vineyard sampling and fruit analysis

Fruit receipt and fruit sorting

Cap management: Pumpovers, Punchdown, Pulsair, etc.

Juice racking and barrel filling

Additions of things and stuff

PHYSICAL REQUIREMENTS

Ability to climb stairs, stand, and walk for 12 hours/day

Ability to work both inside and outside in hot, cold, and wet weather conditions

QUALIFICATIONS

Candidates must be reliable and enthusiastic

Ability to read, write, and speak English

Ability to accurately follow written and spoken work instructions

Previous cellar and forklift experience is a plus but not required for all levels of employment

PAY & ACCOMMODATION

International applicants may apply through CAEP.org

Housing is available

\$16 - \$20 / Hour - DOE and housing arrangement